



CORK INTERNATIONAL HOTEL

BANQUETING 2025

From 60 to 250 people

Served in our International Ballroom

Luxury linen clothed round tables with candelabra centrepieces

Fully Private Bar

Private Bathrooms

Optional complimentary additions

Stage, Dancefloor, 1 Speaker PA system, Projector facilities

Packages to include

Drinks Receptions, Live MC and Band, DJ Late Bar

From €65 per person

Four Courses

Two Choices Starters
(One Hot & One Cold)

One Choice of Soup

Two Choices of Mains
(One Meat & One Fish or One Vegetarian)

Assiette of Mini Desserts
with Freshly Brewed Tea and Coffee

€50.00

Three Courses

Two Choices Starters
(Soup & One Hot or Cold)

Two Choices of Mains
(One Meat & One Fish or One Vegetarian)

Assiette of Mini Desserts
with Freshly Brewed Tea and Coffee

€45.00

Two Courses

Set Starter

Two Choices of Mains
(One Meat & One Fish or One Vegetarian)

Assiette of Mini Desserts
with Freshly Brewed Tea and Coffee

€38.00

Note Starter or Dessert to be chosen

Create your bespoke menu by choosing from our below options

Hot Starters

CHEFS SOUP OF THE DAY
Buckley's Brown Soda Bread & Irish Salted Butter

WILD ATLANTIC FISH CAKE
Waterfall Farm Leaves, Passion Fruit Mayonnaise,
Sun Blushed Tomato Salsa

SLOW COOKED BELLY OF WEST CORK PORK
Green Bean, Sun Blushed Tomato & Red Onion Salad,
Romesco Sauce, Rocket Leaves.

IRISH CHICKEN & SMOKED BACON VOL AU VENT
Puff Pastry, White Wine Cream Sauce,
Fresh Herb & Shaved Raw Vegetable Salad.

LOCAL BLACK PUDDING EN CROUTE
Butternut Squash Puree, Fresh Herb Salad, Elderberry
Dressing

Cold Starters

CARAMELISED WHITE ONION, SUN BLUSHED
TOMATO & SMOKED GUBBEEN TARTLET
Basil & Rocket Salad, Olive Tapenade.

HERITAGE BEETROOTS
Ardsallagh Goats' Cheese, Candied
Walnuts, Pickled Red Onions, Honey &
Mustard Dressing.

DUCK LIVER PARFAIT
Red Onion Compote, Watercress Leaves,
Orange & Mustard Dressing, Mini Brioche.

LOCAL HAM HOCK & LEEK TERRINE
Mustard Mayonnaise, Apple & Chilli Salsa,
Mustard Leaves.

WEST CORK POACHED SALMON
Fennel & Ginger Salad, Nicoise Dressing,
Passionfruit Mayonnaise.

Main Courses

All Served with Golden Roast Potatoes & Seasonal Vegetables

TIM MULCAHY'S MARINATED CHICKEN SUPREME
Leek & Mushroom Fondue, Fondant Potato, Thyme &
Port Sauce.

LOW BRAISED FEATHER BLADE OF BEEF
Wild Mushrooms, Potato Croquette, Red Wine &
Thyme Jus.

ROAST STRIPLOIN OF IRISH BEEF
Creamed Potato, Rosemary Roasted Root Vegetables
Roast Beef Gravy

WILD ATLANTIC HAKE
Basil & Lemon Crust, Charred Broccoli, Buttery Mashed
Potatoes, Saffron & White Wine Sauce.

OVEN BAKED FILLET OF COD
Served With Onion & Herb Potato Cake, Spiced
Carrot Puree & Tomato & Thyme Emulsion

CHESTNUT & CASHEW WELLINGTON
Glazed Root Vegetables, Charred Broccoli, Honey and
Thyme Dressing.

Alternative options for Main Course (€10 Supplement)

ROASTED MONKFISH
Charred Tender Stem Broccoli, Crab & Potato Croquette,
Saffron Velouté

GRILLED FILLET OF SEA BASS
Roasted Cauliflower, Potato Croquette, Parsley & Lemon
Gremolata

Assiette of Mini Desserts

White Chocolate & Berry Cheesecake
Pear Mousse & Almond Financier
Dark Chocolate Fudge Brownie

Served with Caramelised White Chocolate & Fresh Berries